

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

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USDA Publishes Proposal on Marketing Order for Turkeys

Notice is given in the *Federal Register* of November 2 that public hearings will be held by the USDA with respect to a proposed marketing agreement and order regulating the handling of turkey hatching eggs and a proposed marketing agreement and order regulating the handling of turkeys.

The texts of the proposed marketing agreements and orders were published as part of the notice. They were drafted by the USDA at the request of a National Turkey Advisory Committee. Included in the proposals are provisions for market research and development, regulation of grade, size and quality at the handler level, prohibitions on unfair trade practices, and supply management. In the proposed order for turkeys the volume of turkeys to be marketed could be regulated on the basis of quotas for each handler.

Copies of the USDA notice may be obtained from the Hearing Clerk, Room 112A, Administration Bldg., U. S. Department of Agriculture, Washington 25, D. C., or at the times and places of the public hearings. Following is the schedule of hearings, each session to commence at 9 a.m. local time:

Nov. 20-22—Southern States Cooperative Inc. Bldg., 12th Floor, 7th and Main Sts., Richmond, Va.

Nov. 24-27—Senate Chamber, State Capitol, Des Moines, Iowa.

Nov. 29-Dec. 1—Clark Court, Court 5, 3d and Carson Sts., Las Vegas, Nev.

Dec. 4-6—New Federal Office Bldg., 9th Floor, 4th and Robinson Sts., Oklahoma City, Okla.

Dec. 8—Century Room, LaSalle Hotel, Chicago.

The Agricultural Act of 1961, enacted during the last session of Congress as P.L. 87-128, extended marketing order authority to include turkeys, including those for canning and freezing.

1961 Pack of Canned Corn

The 1961 pack of canned sweet corn totaled 44,414,688 actual cases, the N.C.A. Division of Statistics reports. The Division's detailed report will be mailed Monday, November 6.

Essentiality of Canned Foods in Civil Defense Is Cited To Pentagon Planners on Public Fallout Shelter Program

The essentiality of canned foods and canned water in stockpiling fallout shelters was emphasized this week by Executive Vice President Milan D. Smith and other N.C.A. staff members in a Pentagon conference with a staff assistant to the Assistant Secretary of Defense for Civil Defense.

Pursuant to the President's directive of last July, the Department of Defense has assumed responsibility for the national civil defense program. An Office of Civil Defense (OCD) has been established in The Pentagon, and eight regional civil defense directors have been appointed. Initially, the OCD is preparing to undertake a nationwide survey of existing structures that would be suitable for use as public fallout shelters. Eventually, these shelters will be identified and stocked with food, water, and other survival items.

The N.C.A. representatives recalled that the canning industry has worked closely in the past with agencies and officials responsible for the nation's civil defense planning. The principal purpose of this visit, it was explained, was to help ensure that the "continuity" of this past cooperation is not interrupted by the recent reassignment of civil defense responsibilities.

Specific reference was made to the N.C.A.'s participation in the 1955 nuclear tests at Yucca Flat where canned foods were exposed to the effects of blast, heat, and radioactivity. The results of these tests demonstrated that canned foods are heat resistant, retain their nutritive value, and can be eaten with safety.

The shelter-food program developed by the New Jersey Bell Telephone Company, in consultation with the N.C.A., was again recommended to the OCD official as a possible prototype for industrial shelter stockpiling programs.

With respect to family preparedness programs, it was suggested that efforts be made to encourage the public to purchase and store emergency stocks of canned foods at the present time, while supplies of most items are adequate. This would help

to avoid the possibility of shortages in a future emergency, it was pointed out.

Assurances were received that the OCD, in its replies to the numerous inquiries received from the public, has listed canned foods, as well as canned water, among the essential items recommended for stockpiling fallout shelters. Later this year, it was disclosed, the government plans to issue a comprehensive booklet on recommended preparations for survival. The booklet, it was stated, will be given widespread distribution and will contain appropriate references to canned foods and canned water.

It was emphasized by the N.C.A. representatives that the purpose of this visit was not simply to promote canned foods but to offer the technical advice and assistance of the N.C.A.'s scientific and professional staffs, several of whom were involved in the 1955 atomic tests. It was indicated that advice would be welcome, especially on the problems of canned water and the storage life of canned foods.

In the near future, a follow-up discussion is planned by the N.C.A. staff with research personnel of the OCD who are responsible for developing technical recommendations for stockpiling fallout shelters.

N.C.A. Officers Speak on Canned Foods in Civil Defense

N.C.A. President John C. Hemingway and Executive Vice President Milan D. Smith spoke to canners' groups this week on the importance of canned foods in civil defense.

Mr. Hemingway cited scientific findings about canned foods' resistance to blast damage, to the nuclear heat wave, and to radioactivity, and their long-range retention of nutritive value. Mr. Smith pointed out also that canned foods are safe from fallout.

MR. HEMINGWAY IN FLORIDA

Mr. Hemingway was a principal speaker at the third annual convention of the Florida Vegetable Canners As-

sociation, meeting in Miami Beach November 4. He stated:

"Scientists have declared canned foods to be resistant to blast damage, to the nuclear heat wave, and to radioactivity, and long-range tests demonstrate they retain their high nutrient content. Technicians of the Atomic Energy Commission, the Food and Drug Administration, the U. S. Department of Agriculture, the Army, and Civil Defense authorities made these findings when 25,000 varied canned foods samples were officially exposed to nuclear detonation at Yucca Flat in 1955. Since that time Civil Defense literature has recommended their use for fallout shelters and other emergency situations.

"I would consider it immoral, however, for the canning industry to capitalize on the current anxieties of the public and to engage in a fear or panic sales drive. There is a tendency today for charlatans to conduct sales campaigns, not only for various items of emergency foods, but for devices, tools, materials; and peddlers of various items are surrounding Civil Defense officials, at federal, state and local levels with sales pitches for articles that have never been tested as to their performance under nuclear conditions. I deplore this and have urged the promotional and publicity services of N.C.A. to avoid charlatanism at all cost and to come up with emergency food recommendations in a cold, practical, scientific way, devoid of sensationalism or scare tactics.

"Let us not merchandise alarm or panic. We don't have to make this type of approach. Our foods have been tested and found essential. Can't we meet this problem on a common, horse-sense basis? Many of us remember 'Grandma's Pantry.' Maybe we should go back to her calm and provident tactics. In Grandma's day she had a cupboard of emergency supplies to care for the family in case they might become snowbound for days, or kept by floods, washouts or other disasters from getting to the store. Let's look at today's preparedness in the simple, matter-of-fact way she did. Our government, and disaster organizations like the Red Cross, have always turned to canned foods in times of emergency, whether in war or peace.

"We produce a safe and dependable food for emergencies. In World War II, canned foods were the sole source of food and drink for the populations of bombed out cities whose utilities—light and heat and refrigeration—were disrupted. And they've been proven scientifically right for effective utilization in any new type of over-all

emergency that might arise in these threatening times. It's a sound and honest fact and, in the interests of the public welfare, it's the only sales talk we need to use."

A press release reporting these highlights of Mr. Hemingway's remarks was distributed by the N.C.A. Information Division to 156 newspapers and 187 radio-TV stations in Florida and to the national and local wire services and the trade papers.

MR. SMITH IN ILLINOIS

In an address at the fall meeting of the Illinois Canners Association, in Chicago November 2, Mr. Smith stated that in this period of concern about nuclear fallout the canning industry can offer assurance to the public that canned foods are among the safest available.

Taking cognizance of the current anxiety arising from the series of nuclear detonations of record power launched by the Soviet Government, Mr. Smith pointed out the careful preparation practices and continuous protective measures canners take to ensure the safety and wholesomeness of their products.

"Another immediate factor of assurance lies in the fact that the current packs were virtually completed at the time the series of Russian tests began," he stated.

Mr. Smith further reported that the canning industry has cooperated with FDA for several years in the monitoring of the radiation level of foods. "This program tests thousands of samples on a year-round basis, from all parts of the country," he explained.

"The canning operation gives additional protection since the foods are thoroughly washed and rinsed before canning. The N.C.A., in cooperation with the Atomic Energy Commission, has for several years been engaged in research to determine the best methods for removal of minute traces of contaminants. These studies have already led the way to development and adoption of improved washing techniques.

"Even further safety arises from the fact that the great majority of raw products for canning are peeled, hulled, shelled, skinned or otherwise treated to remove the outer surfaces, this procedure automatically removing any adhering residues," he asserted.

As regards later danger from the future fallout expected as a result of the Russian tests, Mr. Smith reported that the Food and Drug Administration has assured the American public that the monitoring program will continue on a basis sufficient to reveal any

danger levels that might arise. "If this situation should arise," he stated, "The canning industry would, as in the past, have both its raw and its processed products analyzed, to ensure that only safe foods enter the market." He reminded the Illinois canners how effective this continuing program proved to be two years ago when dangers from the residues of chemical pesticides were cited.

"This is a traditional, orderly and normal procedure of this industry, whose operations have always been scientifically based, and whose concern for the wholesomeness and purity of its products is paramount," Mr. Smith asserted.

Highlights of Mr. Smith's address were reported in a press release issued by the N.C.A. Information Division to 358 newspapers and 134 radio-TV stations in Illinois and to the national and local wire services and trade papers.

John T. Knowles

John T. Knowles, 69, former vice president of Libby, McNeill & Libby in charge of research and quality control, died in St. Petersburg, Fla., October 30.

Mr. Knowles retired from the company in 1957 after 47 years' service. He had been hired in 1910 as an 18-year-old high school graduate and became a company vice president in 1947, still without a college degree.

His outstanding work as a lab technician from 1910 to 1923 was recognized by Libby with his promotion to be manager of a newly formed chemical laboratory. He became a noted authority in techniques and quality control procedures in the production of tomato juice. One of his patents was important to Libby's baby food production.

As Mr. Knowles' administrative responsibilities grew, his opportunity for personal research lessened. In time he became a trouble shooter for the entire Libby organization.

Mr. Knowles became active in N.C.A. affairs during World War II. After a number of years' service on the Scientific Research Committee and the Laboratories' technical advisory groups, he became Chairman of the N.C.A. Scientific Research Committee in 1951 and served in that capacity until his retirement from Libby in 1957.

Following retirement he worked for about a year with Irradiated Products, Inc., of White Plains, N. Y. He had lived in Florida the last two years.

1961 Pack of Canned Peaches

(N.C.A. Division of Statistics)

| State | 1960 | 1961 |
|-------------------|----------------|------------|
| | (actual cases) | |
| Michigan..... | 304,287 | 249,831 |
| Southeast..... | 1,973,297 | 1,405,400 |
| Northwest..... | 1,271,094 | 1,018,425 |
| California..... | 30,614,054 | 31,935,091 |
| Other states..... | 225,527 | 188,791 |
| U. S. Total..... | 34,388,829 | 34,797,638 |

Southeast includes Ga., N.C., S.C., Va., and W. Va. Other states include N.Y., Pa., Md., and Colo.

On the basis of standard cases of 24/2½, the 1961 pack amounted to 30,567,897 cases compared with the 1960 pack of 30,035,986 cases.

1961 Pack of Purple Plums

(N.C.A. Division of Statistics)

| State | 1960 | 1961 |
|-------------------|----------------|-----------|
| | (actual cases) | |
| Northwest..... | 309,847 | 1,007,335 |
| Michigan..... | 132,367 | 170,584 |
| Other states..... | 36,134 | 42,290 |
| U. S. Total..... | 438,348 | 1,820,209 |

On the basis of standard cases of 24/2½, the 1961 pack amounted to 1,589,221 cases compared with the 1960 pack of 373,720 cases.

Report on U. S. Trade Policy

The Subcommittee on Foreign Economic Policy of the Congressional Joint Economic Committee has published a report, by former Secretary of State Christian Herter and former Under Secretary of State W. L. Clayton, recommending that the United States join the European Common Market.

Their report also recommends that the President's authority to negotiate tariff reductions under the Trade Agreements Act be broadened so as to authorize tariff cuts across the board rather than item by item, as under present law. The broadened tariff authority is necessary, the report said, to enable the United States to maintain trade relations in the western world.

The Herter-Clayton report recommends that "the United States open negotiations, as soon as practicable, for a trade partnership" in the Common Market, comprising Belgium, France, Italy, Luxembourg, The Netherlands, and West Germany, and to which Britain has recently applied for membership.

The Herter-Clayton report is the first in a series of studies on foreign economic policy being prepared for the Subcommittee on Foreign Economic Policy. The Subcommittee has scheduled hearings beginning December 4.

Meat Canned in Septemberunder Federal Inspection
(Meat Inspection Division of ARS)

| | 3 Lbs. & over | Under 3 Lbs. | Total |
|--|-----------------------|--------------|---------|
| | (thousands of pounds) | | |
| Luncheon meat..... | 12,692 | 9,358 | 22,050 |
| Canned hams..... | 19,406 | 351 | 19,756 |
| Beef hash..... | 572 | 4,228 | 4,799 |
| Chili con carne..... | 1,572 | 16,625 | 18,197 |
| Vienna sausage..... | 326 | 4,407 | 4,732 |
| Frankfurters and wieners in brine..... | 3 | 160 | 169 |
| Deviled ham..... | 0 | 692 | 692 |
| Other potted and deviled meat products..... | 0 | 1,915 | 1,916 |
| Tamales..... | 348 | 2,962 | 3,311 |
| Sliced, dried beef..... | 68 | 242 | 310 |
| Chopped beef..... | 4 | 527 | 531 |
| Meat stew..... | 451 | 6,774 | 7,225 |
| Spaghetti meat products..... | 369 | 8,031 | 8,400 |
| Tongue (not pickled)..... | 43 | 67 | 110 |
| Vinegar pickled products..... | 745 | 1,076 | 1,820 |
| Sausage..... | 0 | 254 | 254 |
| Hamburger..... | 740 | 3,765 | 4,505 |
| Soups..... | 1,695 | 15,238 | 16,933 |
| Sausage in oil..... | 438 | 285 | 723 |
| Tripe..... | 4 | 328 | 332 |
| Brains..... | 0 | 183 | 183 |
| Loins and picnics..... | 2,408 | 154 | 2,562 |
| All other products 20% or more meat..... | 1,120 | 5,130 | 6,250 |
| All other products less than 20% meat (except soup)..... | 1,184 | 11,518 | 12,702 |
| Total..... | 44,186 | 94,277 | 138,463 |

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense are not included in these items. Total production, including quantities for defense agencies, was 141,716,000 pounds.

McCall's

A two-page color photograph of different and interesting mugs of soup attractively illustrates a food article in the October issue of *McCall's* magazine. "Soup Serve It in Mugs" is the title of this food article featuring canned soup dressed up for any occasion.

The author says, "Serve a cup of conviviality, right in your living room just as you might a cocktail before dinner. Make it a mug of good, hot soup, to be sipped and savored slowly, interspersed with pleasant talk. It's nourishment for body, and spirit, too."

Canned foods are used 21 times in the 17 recipes given. These foods are tomato soup, beef bouillon, chicken broth, condensed tomato-rice soup, condensed cream-of-celery soup, condensed black-bean soup, chicken consommé, cream-of-asparagus soup, apple juice, onion rings, strained carrots, pimientos, pineapple juice, and condensed consommé.

1961 Pack of Lima Beans

(N.C.A. Division of Statistics)

1961 PACK OF LIMA BEANS BY STATE

| State | 1960 | 1961 |
|---------------------------|----------------|-----------|
| | (actual cases) | |
| Delaware..... | 798,615 | 888,946 |
| Md., Pa., and N.Y..... | 181,695 | 190,610 |
| Wis., Ill., and Minn..... | 1,541,138 | 1,681,558 |
| Other Midwest states..... | 570,922 | 644,440 |
| Western states..... | 353,093 | 458,300 |
| U. S. Total..... | 3,445,373 | 3,853,863 |

1961 PACK OF LIMA BEANS BY STYLE

| Style | 1960 | 1961 |
|----------------------|----------------|-----------|
| | (actual cases) | |
| Green limas: | | |
| Midget and tiny..... | 533,433 | 365,505 |
| Small..... | 750,479 | 759,836 |
| Medium..... | 433,122 | 443,182 |
| Mixed*..... | 1,328,968 | 1,633,543 |
| Green and white..... | 360,371 | 453,217 |
| Fordhooks..... | (b) | 198,530 |
| U. S. Total..... | 3,445,373 | 3,853,863 |

* Includes small number of cases of large lima beans. (b) Included with green and white to avoid disclosure of individual operations.

On the basis of standard cases of 24/303, the 1961 pack amounted to 4,250,230 cases compared with the 1960 pack of 3,753,777 cases.

Credit Guarantees on Exports

The President announced on October 27 two new government programs designed to provide credit insurance on U. S. exports. The President's announcement stated, in part:

"The first new program consists of a system of export credit insurance to exporters. This will be operated through the newly organized Foreign Credit Insurance Association—a voluntary, unincorporated group of major United States insurance companies. The FCIA has entered into an agreement with the Export-Import Bank to issue coverage against commercial foreign credit risks in partnership with Eximbank, which will cover political risks.

"The second program consists of a new system of guarantees to be issued by Eximbank directly to commercial banks and affiliated financial institutions undertaking the financing of exports. It is designed to encourage these banks to provide non-recourse financing of medium term credits, and to speed up these transactions by permitting the exporter to deal with his bank, rather than with Eximbank in Washington.

"The objective of both programs is to assure that U. S. exporters will not lose sales because of a lack of credit facilities where the extension of credit is appropriate."

Dr. Yesair Retires

Dr. John Yesair, since 1928 a bacteriologist in the N.C.A. Washington Research Laboratory, retired on October 31. He had been due to retire under the Association's Retirement Plan two years earlier, but on special request from the Association served two additional years.

After receiving his B.S. degree in bacteriology from the Massachusetts Agricultural College in 1919, he was employed until 1925 as bacteriologist for the U. S. Industrial Alcohol Company. He then embarked on graduate studies at the University of Chicago, where he gained his doctorate in bacteriology in 1928. Shortly afterward he joined the staff of the N.C.A. Laboratories, where he served continuously until retirement.

While Dr. Yesair has taken effective part in direct service to members, both in the laboratory and field, his primary field has been that of research into the characteristics and significance of the various types of spoilage bacteria. In this area he has been the author or co-author of numerous technical publications. His contributions to methodology have been of lasting benefit in the diagnosis and prevention of spoilage of canned foods.

Dr. Yesair's retirement coincided with the meeting of the Washington Laboratory Committee, and on Monday, October 30, members of the Committee joined with the entire N.C.A. headquarters staff in expressions of appreciation and good will.

Injuries and Accident Causes

The Bureau of Labor Statistics has published a report on injuries and accident causes in the canning of fruits and vegetables. Based on a survey of the industry, the report seeks to identify the hazards and unsafe practices which most commonly cause accidents in the industry.

One-third of all accidents in the canning of fruits and vegetables were attributed to activities associated with the manual handling of nonfood materials such as cartons, boxes, crates, and cans. Disabling injuries were responsible for an average of 52 days lost.

Copies of the report, *Injuries and Accident Causes in the Canning of Fruits and Vegetables* (BLS Report No. 183), may be obtained from the Bureau of Labor Statistics, U.S. Department of Labor, Washington 25, D.C.

School Lunch Journal

Eight pages of the October issue of the *School Lunch Journal* magazine are devoted to reprinting in its entirety the N.C.A. Consumer Service Division leaflet "Canned Food Tables." In this way the *Journal* supplies reference aids to each of its American School Food Service Association members—approximately 25,000 in number.

The new special section, headed "The Blackboard," offers the readers of the magazine "an examination in depth of various subjects related to school lunch operations."

The eight pages of tables are preceded by an introduction which says, "The following 'Canned Food Tables' will provide you with basic information which will be of value in the general use of canned foods in the school lunchroom and of considerable value in meeting the nutritional requirements of the Type A lunch."

"These tables would appear to be the most concise and effective means by which we can offer a guide to the use of canned foodstuffs in school lunch."

Included in the section are the five complete canned foods tables: Table 1—Nutritive Values of Average Size Servings of Canned Foods, Table 2—Recommended Dietary Allowances, Table 3—Canned Foods: Servings Per Can or Jar, Table 4—Common Container Sizes, and Table 5—Substituting One Can for Another Size.

A credit in the section states, "Tables included in this section are reprinted through the courtesy of the Consumer Service Division of the National Canners Association."

Also appearing in the magazine is the article "Always in season—a his-

Interstate Taxation Hearings

Public hearings on state taxation of interstate commerce will be commenced on December 4 in Washington, D.C., by a special subcommittee of the House Judiciary Committee.

Representative Willis (La.) is chairman of the subcommittee which includes Representatives Rogers (Colo.), Whitener (N.C.), Kastenmeier (Wis.), Holtzman (N.Y.), Peterson (Utah), Moore (W.Va.), Miller (N.Y.), Cahill (N.J.), Ray (N.Y.), and MacGregor (Minn.).

Subjects discussed at the December hearings, according to Chairman Willis, will be limited to state and local taxation of the income of corporate manufacturing and mercantile businesses. Future hearings, he anticipates, will be devoted to other forms of taxation and other types of business. The subcommittee will decide, on the basis of information developed at the hearings, whether there is a need for federal action in this field.

tory of the canning industry." The article, which gives a three-page summary of the industry, says, "In the world of modern convenience foods, the canning industry is remarkably old. Canned foods were, in fact, the first convenience foods on the market. Despite all the processing innovations that have come into being more recently, these original convenience foods still continue to lead the field. The reason is not far to seek: Whether you're running a school lunchroom or a home, canned foods offer good value in every way—excellent nourishment, flavor and variety for a minimum of money, time and work."

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